

**LEMON BASIL PASTA IN
ARTICHOKE SAUCE**

1 lb. Pappardelle's Lemon Basil Pasta
1, 8 oz pack frozen artichoke hearts*
Juice from 2 lemons
2 tablespoons olive oil
2 cloves garlic, left whole
1 yellow onion, thinly sliced
1 ½ cups dry white wine
½ bunch Italian parsley, chopped
Salt and freshly ground pepper, to taste

1. Thinly slice the artichoke hearts
2. Heat olive oil over medium heat in sauté pan or skillet. Add garlic, onion and drained artichoke slices. Sauté 3 – 5 minutes, or until onions just begin to turn golden but before they brown. Immediately deglaze the pan with ½ cup white wine. Allow wine to evaporate, stirring frequently to prevent scorching.
3. The instant the wine evaporates, add the remaining wine and lemon juice. For creamier taste, add 8 oz. *Pappardelle's Lemon Alfredo Sauce*. Season to taste with salt and pepper. Reduce heat to low and simmer, covered, for 20 minutes (or until artichokes are tender). Remove the garlic cloves and add the parsley.
4. Meanwhile, cook pasta in 6-8 quarts of rapidly boiling salted water until al dente (about 8-10 minutes). Drain, reserving ½ cup of pasta water. Place pasta in large, pre-heated serving bowl. Pour over the sauce and toss thoroughly. If pasta appears too dry, add some of reserved pasta water and toss again.
5. Serve immediately.

Serves 6

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**ASIAN SEAFOOD CITRUS STIR-FRY
WITH ORANGE SZECHAUN PASTA**

¾ lb. Pappardelle's Orange Szechaun Spice Pasta
2 tablespoons garlic, minced*
2 tablespoons ginger root, peeled and minced*
2 tablespoons canola oil*
1 carrot, julienned
1 red bell pepper, sliced into bite-sized pieces
1 bunch green onions, sliced into 2 inch pieces
1 red onion, thinly sliced
2 cups mushrooms, sliced
1 bok choy, shredded
¾ lb. assorted seafood (e.g., shrimp, scallops)

Sauce

3 tablespoons soy sauce
2 tablespoons oyster sauce
¾ teaspoon white pepper
1 tablespoon garlic, minced
1 tablespoon ginger root, peeled and finely minced
1 ½ tablespoons lime juice
1 teaspoon lime zest

1. Combine sauce ingredients in bowl, cover and refrigerate for at least 30 minutes.

-Or-

Replace Sauce with 8 oz. *Pappardelle's Sesame Ginger Glaze* or 7.5 oz. *Pappardelle's Thai Peanut Sauce* (for *Thai*, also eliminate "*" items).

Combine garlic, ginger and oil in small bowl and allow flavors to infuse for at least 15 minutes.

2. Cook pasta in 6-8 quarts of rapidly boiling salted water until al dente (about 8-10 minutes). Drain pasta and keep covered on warm serving platter.
3. Heat wok or large stir-fry skillet over high heat. Add oil mixture and seafood and stir-fry for 2–3 minutes, being careful not to burn garlic. Immediately remove seafood using slotted spoon, trying to leave as much of oil in wok as possible. Add remaining vegetables in succession, stirring continuously and allowing 15 seconds between each addition. Stir in sauce, then add back seafood. Serve at once over pasta, with additional soy sauce if desired.

Serves 4-6

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